

# SPOOKY MUMMY MUFFINS



## **INGREDIENTS (for 12 muffins)**

All ingredients must be at room temperature.

### For the muffins:

- 150g butter
- 150g caster sugar
- 175g self-raising flour
- 3 medium eggs
- 2 tablespoons cocoa powder
- 1 tablespoon milk
- 1 teaspoon vanilla extract

### For the buttercream:

- 100g butter
- 100g icing sugar
- 1 tablespoon cocoa powder

### For the decoration:

- 175g fondant icing
- Red, yellow, green smarties for eyes.
- Icing sugar to dust
- Black food colouring

Pre-heat oven to 180 C°

Put all muffin ingredients into a blender and mix until you get a smooth, thick batter. Distribute mixture evenly between 12 muffin cups and bake in the(pre-heated) oven for 20minutes or until risen and browned.

Once they're fully cooled, you can get on with the fun part- decorating!

First off, make your buttercream by combining together the butter, icing sugar and cocoa powder. Keep mixing until it's of a soft, spreadable consistency.

Then:

Take the fondant and split into 3 balls (it's easier to roll out in smaller amounts), put plenty of icing sugar on your work surface & rolling pin and roll the white fondant until it's a couple of millimeters thick (lifting the icing and re-dusting your work surface between rolls will help stop it sticking).

Using a sharp knife, cut the rolled-out fondant into thin strips approx. 5 mm wide.

Spread the buttercream over the surface of the muffin & layer the fondant bandages on top, leaving a gap for the eyes.

Now make your eye balls from colouring some of the fondant black and put them in place (the black fondant pupils might need a dot of milk on the underside to help them stick).